

BELLA VISTA RESTAURANT

DINNER BANQUET \$ 35.90 PER PERSON

Entrees

PASTA

MEDICI

SAUTÉED ONION, GARLIC, BACON AND MUSHROOMS IN A CREAMY WHITE WINE SAUCE.

DIAVOLA

PANCETTA, ONION, GARLIC AND MILD CHILLI IN AND POMAROLA AND BASIL SAUCE.

PRIMAVERA

SEASONAL VEGETABLES PAN-FRIED WITH HERBS AND SPICES AND THEN FINISHED IN A CREAMY TOMATO SAUCE.

CROSTINI:

BRUSCHETTA

FRESH TOMATO, RED ONION AND BASIL DRESSED WITH EXTRA VIRGIN OLIVE OIL AND BALSAMIC VINEGAR.

FUNGHI

WARM PORCINI AND BUTTON MUSHROOM SAUCE OVER GOLDEN TOASTED ITALIAN BREAD.

Main meals

POLLO SALTIMBOCCA

CHICKEN BREAST TOPPED WITH PROSCIUTTO, SAGE AND MOZZARELLA CHEESE TOPPED WITH A SPARKLING WHITE WINE CREAM SAUCE.

BRACIOLE CACCIATORE

VEAL ESCALOPES PAN-FRIED WITH GARLIC AND OLIVES IN A LIGHT OLIVE OIL AND POMAROLA SAUCE.

Dessert

TIRAMISU

LAYERS OF SPONGE FINGER BISCUITS SOAKED IN COFFEE AND MARSALA LIQUOR THEN COVERED WITH MOUSSE STYLE CREAM WITH MASCARPONE CHEESE.

Complimentary

PLAIN, HERB OR GARLIC FOCACCIA.
VEGETABLES WITH MAIN MEALS.
SALADS WITH MEALS.
BASIC TEA AND COFFEE.

CORKAGE \$ 3 PER PERSON DRINKING.

BELLA VISTA RESTAURANT

84 EMU BANK
BELCONNEN ACT 2617

PH/FAX: 02) 62532266

48 HOUR NOTICE REQUIRED

CORKAGE CHARGED \$ 3 PER PERSON